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1761 PATENT 674509-2045.1

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THE UNITED STATES PATENT AND TRADEMARK OFFICE

A PANTA OF THE

:

Serial No.

10/040,394

Soe et al.

Filed

January 9, 2002

For

IMPROVED METHOD FOR PREPARING FLOUR

DOUGHS AND PRODUCTS MADE FROM SUCH DOUGHS

USING A GLYCEROL OXIDASE

Examiner

To Be Determined

Art Unit

1761

745 Fifth Avenue New York, NY 10151

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AMENDMENT IN RESPONSE TO NOTICE TO COMPLY WITH REQUIREMENTS FOR PATENT APPLICATIONS CONTAINING NUCLEOTIDE SEQUENCE AND/OR AMINO ACID SEQUENCE DISCLOSURES

U.S. Patent and Trademark Office Box Sequence, P.O. Box 2327 Arlington, VA 22202

Dear Sir:

This is in response to the Notice to Comply with Requirements for Patent Applications containing Nucleotide Sequence and/or Amino Acid Sequence Disclosures mailed February 25,

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2002, setting a two-month term for reply. Applicants respectfully request acceptance of the enclosed paper copy and computer readable form of the Sequence Listing.

REQUEST FOR EXTENSION OF TIME

Pursuant to 37 C.F.R. 1.136(a) and 1.17(a), a two-month extension of the period for reply to the Notice is respectfully requested. A check in the amount of \$400.00 is enclosed herewith to cover the required fee for a large entity. The Commissioner is hereby authorized to charge any other fees occasioned by this paper, or credit any overpayment in fees, to Deposit Account No. 50-0320.

AMENDMENT

It is respectfully requested that the application be amended, without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel, as follows:

IN THE SPECIFICATION:

Page 1, line 19, please rewrite the paragraph thereat as follows:

The "strength" or "weakness" of doughs are an important aspect of making farinaceous finished products from doughs, including baking. The "strength" or "weakness" of a dough is primarily determined by its content of protein and in particular the content and quality of the gluten protein is an important factor in that respect. Flours with a low protein content are generally characterized as "weak." Thus, the cohesive, extensible, rubbery mass which is formed by mixing water and weak flour will usually be highly extensible when subjected to stress, but it will not return to its original dimensions when the stress is removed.

Page 28, line 32, please rewrite the table thereat as follows:

Table 3.1. Alignment of lipase 3 peptides with known lipase sequences

LIP_RHIDL (SEQ ID NO: 10)	MVSFISISQGVSLCLLVSSMMLGSSAVPVSGKSGSSNTAVSASDNAALPP	50
LIP_RHIMI (SEQ ID NO: 11)	MVLKQRANYLGFLIVFFTAFLVEAVPIKRQSNSTVDSLLP	40
MDLA_PENCA (SEQ ID NO: 12)	MRLSFFTALSAVASLGYALPG	21
N-Terminal	SVSTSTLDELQLFAQWSAAAYXSNN (SEQ ID NO: 20)	
LIP_RHIDL LISSRC	APPSNKGSKSDLQAEPYNMQKNTEWYESHGGNLTSIGKRDDNLV	100
LIP RHIMI LIPSRTS	SAPSSSPSTTDPEAPAMSRNGPLPSDVETK	76